

# SAN MARTIN

## Akuna Bay

### CONFERENCE & EVENTS PACKAGES

*San Martin Akuna Bay has a range of full-service food and beverage packages, tailored to suit your needs and requirements. Treat your guests to a function they won't forget.*



# Day Delegate Package

\$120<sub>PP</sub>

## INCLUSIONS

Freshly brewed coffee and a selection of teas

Fresh fruit bowl on arrival

Delegate refreshments including mints and bottled mineral water

Morning and afternoon tea prepared daily by our pastry chef

Buffet lunch *or* stand up working lunch

A selection of soft drink refreshments

Stationery including note pads and pens

Standard audio visual equipment (flipchart, whiteboard)

Complimentary wireless internet connection

### \$105 Half Day

*Includes morning tea and lunch for morning meeting*

*Note: Food may contain trace of nuts.*

## MORNING & AFTERNOON TEA

### CHOICE OF 1 SAVOURY & 1 SWEET PER BREAK

#### SAVOURY

Avocado finger toastie **V**

Beet-tomato, goat cheese bruschetta

Savoury pumpkin scone with chive cream fraiche

Vegan rice paper roll, peanut sauce **GF | VG**

Ricotta and spinach tartlets **V**

Gourmet sausage roll

3 Cheese sandwich, rye sourdough **V**

#### SWEET

Pistachio and orange flourless cake

Power seed bircher muesli, goji berries, watermelon

Freshly baked scone, butter and jam

Coconut date bar

Coconut protein ball **GF | VG**

Chocolate chip cookie

Pistachio macaron

Bombolini, cinnamon sugar **DF**

White chocolate and raspberry lamington

Raspberry and white chocolate muffin

### ADDITIONAL BREAK ITEMS

**\$9 p/p**

#### SAVOURY

Beef brisket and mushroom pie, bush tomato chutney

Bacon and cheese quiche

Tomato, mozzarella toastie **V**

Bacon and egg wrap

Smoked salmon bagel, capers, cucumber, crème fraiche, lemon, red onion

Egg and chive finger sandwich, cucumber **V**

Salami and provolone panini

Bacon and egg roll, Shed sauce, sesame soft milk bun

#### SWEET

Mini fruits pavlova, vanilla whipped cream **GF**

Seasonal fresh sliced fruit and berries **GF | DF**

Chocolate rocky road, dry fruits, seeds and nuts **GF**

Caramel and macadamia slice

Selection of house baked mini pastries

**DF** dairy free **GF** gluten free **V** vegetarian **VG** vegan



# LUNCH

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## SANDWICH

*Choice of one*

Pastrami reuben, imported Swiss cheese, Russian dressing on New York rye  
Smoked salmon bagel, capers, cucumber, crème fraiche, lemon, red onion  
Grilled chicken wrap, guacamole, fresh tomato, coriander **DF**  
Goat's cheese and grilled courgette focaccia, rocket, confit tomato honey **V**  
Grilled Italian aubergine and ricotta on focaccia bread  
Roasted ham and cheese, truffle mustard, lettuce served on fresh baguette

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## ENTREES

*Choice of two*

Power slaw, mixed shaved brussels sprout, kale, radicchio, carrot, cabbage, white balsamic and honey vinaigrette, oregano roasted walnuts **GF | VG**  
Heirloom tomato, persian feta, pickled red onion, pomegranate, mint, oregano **GF | V**  
Tasmanian smoked trout, dill crème fraiche, baby capers, mustard cress  
Baby salt baked beetroot, shaved baby carrot, pistachio, caramelized balsamic **GF | VG**  
Crisp cos lettuce- lemon myrtle chicken breast, grana padano parmesan, anchovy dressing, croutons  
Smoked paprika turkey, tomato, lettuce, bacon, avocado spread **DF**  
Salt and pepper calamari, zucchini, mint, aioli, lemon

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## MAINS

*Choice of two*

Portuguese peri-peri chicken skewers, lemon and garlic aioli, pita bread **DF**  
Beef pie, creamy sebago pea mash  
Falafel, tartare sauce, lemon **V**  
Za'atar roasted chicken, yoghurt sauce, pilaf rice **GF**  
Tacos out of their shell, shredded beef, cheddar, cottage cheese, hard and soft shell tortilla  
Garlic mushroom slider, haloumi, spinach, Spanish onions  
Garlic herb flatbread, semi dried tomatoes, olives, mozzarella  
Moroccan lamb shoulder, parsley, mint and tomato salad, pickles, tahini, lebanese bread **DF**

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## DESSERT

*Choice of two*

Seasonal fruit platter with berries **GF | DF**  
Milk chocolate, passion fruit tartlet  
Vanilla crème brûlée **GF**  
Fresh lemon meringue tart **GF**  
Pistachio and apricot slice  
Lemon olive oil cake, lemon double cream  
Old fashioned vanilla slice  
Choux pastry, praline cream, hazelnut

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**DF** dairy free   **GF** gluten free   **V** vegetarian   **VG** vegan

**GF Bread** add \$1/pp



# Cocktail

## CANAPÉ PACKAGES

\$90<sup>PP</sup>

### PACKAGE 1

2 hours beverage package  
4 cold canapés  
2 hot canapés

\$115<sup>PP</sup>

### PACKAGE 2

2 hours beverage package  
5 cold canapés  
3 hot canapés  
1 sweet canapé

\$135<sup>PP</sup>

### PACKAGE 3

2 hours beverage package  
6 cold canapés  
4 hot canapés  
2 sweet canapés  
2 mini meals

#### CHOICE OF COLD CANAPES

Raw salmon lettuce cup, ginger, soy, chilli **GF | DF**  
Sydney rock oyster, salmon caviar **GF | DF**  
Iberico ham, garlic crouton, tomato brushed, pickled onion  
Caramelised onion and goat cheese tartlets **V**  
Tofu and shitake rice paper rolls, mint,  
coriander, peanut dip **GF | VG**  
Grilled focaccia, heirloom tomatoes, mozzarella **V**  
Avruga caviar and soured cream tartlets  
Teriyaki beef sushi, sesame seed sauce

#### CHOICE OF HOT CANAPES

Pumpkin ricotta arancini **V**  
Truffle mac and cheese croquette **V**  
Spinach and ricotta tartlets **V**  
Palm sugar ginger infused chicken skewers **GF | DF**  
Spiced tomato, lentils pithivier  
Salted cod croquette, sriracha mayonnaise  
Bianchini fritti (white bait), tartare sauce, lemon  
Tempura prawn, honey soy dipping sauce  
Mini wagyu beef pie, mash potato, mushy peas gravy  
Aussie beef sausage roll, tomato chutney

#### CHOICE OF SWEET CANAPES

Seasonal fruit panna cotta **GF**  
Vanilla macaron  
Lemon tart, toasted meringue  
Strawberry and rhubarb pavlova, lime chantilly **GF**  
Vanilla crème brûlée **GF**  
New York cheesecake, strawberry  
Pistachio and apricot slice

#### CHOICE OF MINI MEALS

Crisp pork belly, creamy polenta, pea zucchini,  
orange gremolata  
Fried chicken thigh slider, bang-bang sauce, shaved iceberg  
Fish 'n' chips, beer battered barramundi, chips,  
lemon, tartare sauce **DF**  
Prawn and avocado roll, celery, mayonnaise,  
cayenne pepper **DF**  
Tomato and basil flatbread, mozzarella di bufala **V**  
Braised beef short rib on the bone, pickles **DF**

**DF** dairy free   **GF** gluten free   **V** vegetarian   **VG** vegan



# Grazing Platters

*Add a sharing platter to your package  
All platters serve 30 people*

\$225

## HEALTHY PLATTER VG

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*Roasted vegetables with fresh herbs, grapes, smoked almonds, chilled market fruits, farm crudités, pumpkin paprika dip, heirloom tomato bruschetta, corn tortilla chips and guacamole.*

\$280

## MEDITERRANEAN PLATTER

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*Serrano ham, harissa hummus, meredith feta cheese, kalamata olives, grilled eggplant, pepperoncinis, garlic marinated calamari, yogurt and mint. Served with grilled flat bread.*

\$310

## TUSCAN CHARCUTERIE

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*Burrata mozzarella, marinated cherry tomatoes, kalamata olives and olive tapenade, marinated artichokes hearts, prosciutto, cacciatore and mortadella.  
Served with baguette, lavosh and grissini.*





# Live Cooking

*All live cooking is for the duration of 1 hour  
Extra time is charged at \$5pp, per 30minutes*



**\$20<sup>PP</sup>**

## OYSTER SHUCKER

Sydney rock and pacific oysters  
Selection of hot sauces  
and vinegars

**\$20<sup>PP</sup>**

## PEKING DUCK PANCAKE

Warm Peking duck,  
hoisin sauce, green shallots  
and steamed pancake

**\$25<sup>PP</sup>**

## SUSHI & SASHIMI BAR

Maki, nigiri, salmon,  
yellow fin tuna, hiramassa king fish  
Japanese condiments

**\$225** 1.5 HOURS

## CHEF ATTENDANT

*One chef per/40 guests. Extra time is charged at \$110, per 30minutes.*



# SHARED TABLE & PLATED OFFERING

*Including freshly brewed coffee and tea selection*

## SHARED MENU

**\$59<sup>PP</sup>**  
2 COURSES

**\$72<sup>PP</sup>**  
3 COURSES

## PLATED MENU

**\$62<sup>PP</sup>**  
SET 2 COURSES

**\$75<sup>PP</sup>**  
SET 3 COURSES

**\$67<sup>PP</sup>**  
ALTERNATE  
2 COURSES

**\$77<sup>PP</sup>**  
ALTERNATE  
3 COURSES

## ADDITIONAL

**\$35<sup>PP</sup>**  
KIDS MEAL

**\$35<sup>PP</sup>**  
CREW MEALS

## CHOICE OF ENTREES

BBQ garlic baby octopus shaved fennel, orange, watercress, pickled radish **GF | DF**

Calamari fritti lolligo squid, zucchini, garlic, mint, tartare sauce, lemon

Tuna ceviche tostada, cucumber, avocado, radish, chilli, pomegranate, citrus dressing **GF | DF**

Homemade chicken liver terrine, pickled grapes, apple condiment, brioche

Kale, avocado, roast pumpkin salad, mint, coriander, chilli, pomegranate, almond, pepitas, rocket **VG | DF**

Goat cheese zucchini flowers, tomato passata, zucchini, squash, mint **V**

Heirloom tomato salad, buffalo mozzarella, lime, compressed watermelon, fig, baby basil **V | GF**

## CHOICE OF MAINS

Darling downs beef striploin, roast beetroot, horseradish cream **GF**

Roast chicken breast, truffle jus, mousseline potato, cavolo nero, mushrooms **GF**

Crispy skin pork belly, polenta, orange gremolata, pea and zucchini salad **GF**

Pressed Moroccan lamb shoulder, buttered parsley, new potatoes, sugar snap peas, jus **GF**

Truffle ricotta tortellini, squash, green beans and asparagus salad **V**

Pan seared salmon, potato and parmesan gnocchi, Chinese spinach

Herb coated barramundi, creamed saffron potato, fennel, crab bisque

Duck leg comfit, potato terrine, asparagus

Lentils and mushroom balls, tomato passata, spinach, parmigiano reggiano **V**

## CHOICE OF DESSERT

Vanilla choux pastry, raspberry sorbet, caramelized almond

Lemon tart, toasted meringue, lemon and lime sorbet, shortbread

Strawberry and rhubarb pavlova, coconut meringue, lime chantilly, passion fruit puree **GF**

Dark chocolate mousse, yuzu, chocolate sablé, flourless biscuit, citrus sorbet

Vanilla crème brûlée, cherry compote, vanilla and chocolate **GF**

Chocolate mud cake, salted caramel, vanilla and brownie ice cream

New York cheesecake, strawberry, blueberry sorbet

Apple tarte tatin, caramel, vanilla bean mascarpone

## CHOICE OF SIDES

**\$5<sup>PP</sup>**

Chilli olive oil broccolini, roasted sesame **VG | GF**

Green mixed herb salad, dijon dressing **VG | GF**

Seasonal vegetables, herb butter **V | GF**

Rosemary and paprika roasted kipfler potatoes **V | GF**

**DF** dairy free **GF** gluten free **V** vegetarian **VG** vegan

# Beverage Packages

## CLASSIC BEVERAGE PACKAGE

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1/2 hour \$27 | 1 hour \$32 | 2 hour \$39 | 3 hour \$46 | 4 hour \$50 | 5 hour \$62 PER PERSON

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### SPARKLING

*Growers Gate Brut SA*

### WINES

*Growers Gate Sauvignon Blanc SA*

*Growers Gate Pinot Noir SA*

### BEER

*Byron Bay*

*Peroni*

*Heineken 0%*

### WATER

*Purezza Sparkling Water*

*Purezza Still Water*

### OTHER

*Selection of soft drinks and juices*

## PREMIUM BEVERAGE PACKAGE

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1/2 hour \$35 | 1 hour \$40 | 2 hour \$47 | 3 hour \$53 | 4 hour \$58 | 5 hour \$70 PER PERSON

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### SPARKLING

*Johnny Q Sparkling Brut SA*

### WINES

*Johnny Q Sauvignon Blanc SA*

*Johnny Q Shiraz SA*

### BEER

*Byron Bay*

*Kosciuszko Pale Ale*

*D'Albora Mid strength*

*Heineken 0%*

### WATER

*Purezza Sparkling Water*

*Purezza Still Water*

### OTHER

*Selection of soft drinks and juices*

## NON-ALCOHOLIC PACKAGE

*Cocktail beverage menu available upon request.*

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1/2 hour \$11 | 1 hour \$16 | 2 hour \$24 | 3 hour \$30 | 4 hour \$36 | 5 hour \$41 PER PERSON

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### MOCKTAIL

*Choose 1 from Restaurant Beverage menu*

### WATER

*Purezza Sparkling Water*

*Purezza Still Water*

### OTHER

*Selection of soft drinks and juices*

